

# DINNER *then* DESSERT

CHEF APPROVED RECIPES



## CPK Inspired Thai Chicken Pasta

A version of a very popular California Pizza Kitchen dish, this Thai Chicken Pasta is restaurant quality, with easy to find ingredients. The mix of vegetables and chicken with the spicy-sweet and umami sauce is one your family will want over and over again.

Yield	6 servings	Course	Main Course
Prep Time	5 minutes	Cuisine	Thai
Cook Time	15 minutes	Author	Sabrina Snyder
Total Time	20 minutes		

## Ingredients

- 1 pound thin spaghetti
- 3 tablespoons oriental sesame oil , divided use
- 1 cup julienned carrots
- 2 cups napa cabbage , sliced
- 2 cups chopped , cooked chicken breast meat
- 8 green onions , chopped
- 5 garlic cloves , minced
- 1 tablespoon fresh ginger , peeled and minced
- 1/4 cup honey
- 1/4 cup creamy peanut butter
- 1/4 cup soy sauce
- 3 tablespoons unseasoned rice vinegar
- 1 1/2 tablespoons Sriracha sauce

## Instructions

1. Bring a pot of water to boil.
2. Add 1-2 tbsp of salt to season the water.

3. Cook pasta, al dente (I shoot for a minute shy of what the box says)
4. Drain pasta and toss with 2 tbsp sesame oil.
5. Pat dry the inside of the pot and add 1 tbsp of sesame oil.
6. If you would like to add some green onions as a garnish at the end, reserve 1/4 cup of them before putting the rest in the pan.
7. Add the green onions, carrots, napa cabbage, chicken, garlic and ginger.
8. Saute for a minute or two until they have softened and barely start to turn color.
9. Add in the honey, peanut butter, soy sauce, vinegar and Sriracha.
10. Stir all the ingredients together and add the pasta back into the pot.
11. Toss the pasta with the rest of the ingredients and serve!
12. Garnish with remaining green onions if you chose to reserve some.

## Notes

Heavily adapted from Recipelink.

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## Nutrition

Calories: 734kcal | Carbohydrates: 81g | Protein: 17g | Fat: 39g | Saturated Fat: 4g | Sodium: 823mg | Potassium: 597mg | Fiber: 8g | Sugar: 18g | Vitamin A: 3825IU | Vitamin C: 12.3mg | Calcium: 90mg | Iron: 2.8mg

Keyword: California Pizza Kitchen Thai Peanut Chicken Pasta, copycat recipe, CPK Thai Peanut Chicken Pasta (Copycat)

*CPK Inspired Thai Chicken Pasta <https://dinnerthendessert.com/cpk-thai-chicken-pasta/>*

*Ads won't print with recipe.*

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